

Processed foods

A taste for success on the terms of the customer and his market

SPX Flow Technology supplies a wide range of equipment for processing sauces, soups, dressings, jams, fats and spreads, ready meals, desserts and baby foods as well as ingredients and additives such as blood plasma, gelatine, starch, pectin and gums

SPX Flow Technology's in-depth knowledge and processing equipment innovations serve to help customers in both established and developing markets.

In the established market of Europe and America, SPX Flow Technology processes can be employed for the preparation, composition, preservation and packaging of new and improved product lines. In Central and Eastern Europe, Asia and the Far East where consumer demand is growing, SPX Flow Technology is helping manufacturers establish fast-selling lines to meet wide-ranging tastes.

Innovation has enabled SPX Flow Technology to create a range of products, which give manufacturers the building blocks to design and develop solutions specific to their needs. SPX Flow Technology also offers a number of standardised systems based around strengths in mixing, blending, concentration, homogenisation and a variety of thermal processes.

Prepared food unit

A new compact continuous processing unit for fine foods



Specifications

Field of application	Mayonnaise, sauces, ketchup, dressings, creams, lotions and gels, etc.
Description	APV's continuous unit for processing of sauces, mayonnaise and dressings prepared from vegetable oil, egg yolk (or other emulsifiers) and vinegar is designed for products requiring a "hot process" enabling the hydrocolloids to gelatinise and for products not requiring any heating at all, so called "cold manufacturing technique". This new, compact and continuous processing unit offers a number of plant configurations, each of which ensures constant product quality and increased yield while cutting costs to a minimum
Capacity	250 - 10,000 l/h (60 - 2,600 U.S. g/h)

Advantages

- Fresh taste and odour
- Smooth and creamy texture
- Constant product quality
- Safe production
- Operator-friendly
- Preassembled and factory-tested
- Saves raw materials